

The Hilltop

@ Gorges Beer Co.



Unforgettable Views • Personal Touches • Full On-Site Catering • Unique Experiences

The Events team at Gorges strives to help craft a day that is “you”

Unforgettable touches like brewing your own beer

Multiple venues, rentals and on-site team included

Relaxing outdoor wedding in paradise



The Hilltop Includes:

Ceremony venue

Hilltop bar w/four bathrooms

Reception space for 200+

Tables, chairs, linens, glassware, plateware

The Brewpub offers:

Two rooftop patios for a bridal brunch or welcome drinks

First floor bar for 40-50 with games, private bar

Mezzanine for 25-30 person rehearsal dinner

Barrel Room for intimate dining

All-Inclusive Wedding Package

Full Package Pricing

50 guests

\$ 7,800 +76 add'l person

100 guests

\$ 10,900 +74 add'l person

150 guests

\$ 13,750 +72 add'l person

200 guests

\$ 16,200 +70 add'l person

Venue ~ \$4,900

*all day, rentals incl.

Included Food Menu

Two Apps

deviled eggs ~ capers, dill, smoked salmon
skewers ~ apple, prosciutto, honey

One Salad

mixed greens, apple, bleu, candied walnut, lemon vin

Two Sides

roast brussels, parmesan, white truffle
herb roasted potatoes

Choose Two Entrée Options

bacon-wrapped chicken breast, basil and walnut pesto
pork chop, brown butter cherries, pork jus
spinach & goat cheese crepes

Included Drinks

Unlimited Beer

Choose four Gorges Brews

Unlimited Wine

Choose three Tier-1 Wines

Full Bar

Standard Liquors

Non-Alcoholic

Soda, Tea, Juice, Water

Drinks only ~ \$36 pp

Food only ~ \$46 pp

*Vegan or other dietary restrictions available for all courses

***20% Gratuity will be added to food and beverage total

**50% due at booking, 25% due 90 days prior to event, 25% 45 days prior

Beer Options

Examples:

Czech, German or Italian Pilsners

Day Hike Pale Ale

Oneonta Falls Hazy IPA (t2)

Smoothie IPAs

Angel's Rest IPA

Trailhead Red Ale

Crown Point Porter

Flavored Saisons (t2)

Barrel-Aged Ales (t3)

tier 2 +2pp tier 3 is +3pp

Signature Cocktails

Create your own custom cocktail(s)
\$240 for 20 servings

Examples:

Passionfruit Old Fashioned

passionfruit black tea infused whiskey, mango simple syrup,
orange bitters, bitters

Green Tea Martini

green tea infused gin, lime infused honey, muddled apple,
triple sec, lime juice

Golden Campfire

pineapple-shishito pepper infused mezcal, orange juice,
lime juice, triple sec

**Premium Bar Upgrade
+7 pp**

Wine

Examples:

Tier 1

Lunetta Prosecco
Eola Pinot Gris
Grower's Guild Cabernet
Vielle Ferme Rosé

Tier 2 +3pp

Stoller Pinot Noir Rosé
Willamette Valley Pinot Gris
Abacela Albariño
Maryhill Malbec

Tier 3 +6pp

L'ecole No. 41 Semillon Sauvignon Blanc
COR Cellars Cabernet Franc
Sokol Blosser Bluebird Cuvée (bubbly)

Large Wine List available by request